

**FOOD PREMISES INSPECTION FORM**

Name of Premises: EMERY HOUSE

Licence #: 01-00178

Operator: \_\_\_\_\_

Type:  Class 3  Class 3 WH  Class 4  Class 5

Address: 88 EMERY STREET  
RIVERVIEW

Additional Info:  PM  TE  Catering

Category:  Routine  Re-inspection  New Licence  Other

Water Supply:  Private  Municipal



Item No.	N.O.	S	U	Item No.	N.O.	S	U	Item No.	N.O.	S	U	Item No.	N.O.	S	U
1.0				3.3	/			7.0				10.2		/	
FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS				Walls (Construction and Maintenance)			
1.1		/		3.4	/			7.1		/		10.3		/	
Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2	/			3.5	/			7.2		/		11.0 WATER SUPPLY AND WASTE DISPOSAL			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				11.1			
1.3		/		3.6		/		7.3		/		11.2			
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				11.3			
2.0 FOOD STORAGE				4.0 FOOD DISPLAY AND SERVICE				7.4				11.2			
2.1				4.1	/			7.5		/		11.3			
Storage of Potentially Hazardous Foods				Display Methods				Manual Dishwashing				Sewage Disposal			
2.2		/		4.2	/			8.0 CLEANING AND SANITIZING				12.0 LIGHTING AND VENTILATION			
Frozen Storage				Advance Preparation				Cleaning and Sanitizing				12.1			
2.3		/		5.0				8.1		/		12.2			
Refrigerated Storage (Temperature)				5.0 RECORD KEEPING AND RECALLS				Detergents and Chemical Use and Storage				Ventilation			
2.4		/		5.1	/			8.2		/		13.0 GENERAL			
Refrigerated Storage (Methods)				Record Keeping				9.0 SANITARY FACILITIES				13.1			
2.5		/		5.2	/			9.1		/		13.2			
Refrigerated Storage (Space)				Recall of Food				Washroom(s)				Licence			
2.6		/		6.0				9.2		/		13.3			
Dry Storage				6.0 PERSONNEL				Hand Washing Station(s)				Rodent and Insect Control			
2.7	/			6.1		/		10.0		/		13.3			
Storage of Food for Staff				6.1 Demonstrating Knowledge				FLOORS, WALLS AND CEILINGS				Other Infractions/Hazards			
3.0 FOOD PREPARATION AND HANDLING				6.2 Employee Health				10.1							
3.1	/			6.3		/		Floors (Construction and Maintenance)							
Thawing Methods				6.3 Personal Hygiene Practices											
3.2	/			N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infraction; CR – Critical Infraction											
Cooking Methods															

Item No.	MI	MA	CR	Remarks	Date for Correction
1.3	X			ENSURE ALL CONTAINERS ARE LABELED AS TO CONTENTS.	CHECK AT 7DU.
13.1	X			FOOD LICENSE TO BE POSTED IN VIEW TO CLIENTS AND VISITORS.	NEXT INSPECTION

Green  
 Light Yellow     Dark Yellow  
 Striped Red     Red

Re-inspection Required:  Yes  No  
 Date of Inspection: NOV. 8, 2021  
 If Yes, Date: \_\_\_\_\_

Received by: \_\_\_\_\_ Inspector Signature: \_\_\_\_\_